Cocktail
Canapé Menu

COLD CANAPÉS

King fish ceviche, avocado pudding, coriander salt (GF, DF)
Selection of hand rolled sushi (GF, DF)
Charcoal lavosh, Yarra Valley Persian fetta mousse, honey brushed slow baked tomato, balsamic sautéed onions, & micro basil (V)
Herb crostini, peppered roast beef, horseradish aioli (DF)
Tandoori chicken tartlet, coriander raita, mint dust (GF)
Blue corn tostada, roasted pumpkin hummus, shaved smoked almonds (V, GF, DF)
Taco with grilled zucchini, charred corn, avocado & goats cheese (V) (GF)
Wood smoked chicken breast, celery & chive mayonnaise, walnut crumbs, smoked paprika (GF, DF)

Premium Canapés

Pacific oysters, nam jim pipette
Cured petuna ocean trout, fennel and apple salad, Persian feta crumbles, dill pollen, beetroot tobacco chips (Sealed on jars with apple wood smoke) (GF)
Aged Parma ham and citrus goat cheese mousse pinwheel pops
Air dried bresaola, parmesan custard, puff pastry crisp, thyme salt
Tasmanian salmon Tataki, wasabi sesame dressing, yuzu pearl, pickled cucumber (DF)
Honey roast pumpkin medallion, Yarra Valley Persian feta, Peruvian sweet pepper drops, shaved smoked almond, blue corn tostada (GF)
Canapé Menu

HOT CANAPÉS

Steamed prawn Har Gow, chilli bean dipping sauce (DF)
Crispy tempura prawns, wasabi mayonnaise, lime salt (GF, DF)
Indian spiced vegetable samosa, tamarind chutney (Vegan)
Baked Mexican potato & pea quesadilla (Vegan)
Mini leek, cauliflower & cheese pie (V)
Chinese steamed fold-over bun, lemongrass & pandan chicken, pickled cucumber, sesame seeds, kecap manis
Scamorza and Parma ham arancini chives dip
Beef and Guinness pie
Chicken & mushroom filo, roasted capsicum & yoghurt dip
Beef albondiga, salsa picante (GF)
Reshmi chicken bites, green chutney (GF)
Edamame wontons, lime & coriander dipping (V)

Premium Canapés

Popcorn & chipotle mayo prawn popsicle
16 hours slow braised pulled pork wonton cup, Szechuan spices, crackling crumbs
Indian chicken tikka masala bite served on kadai pots
Slow braised mini lamb rillettes, minted labneh, Dukkah spice
Baby confit potato, Canadian maple bacon jam, aged cheddar and mustard gratin
Canapé Menu

HAND HELDS
Crumbed baby whiting fillet, chips, watercress tartare (GF, DF)
Devilled chicken bites, smoked bourbon bbq sauce
Pulled pork, Asian slaw, sriracha mayo, soft milk roll
Japanese Karaage chicken with soy, chilli & ginger sauce (GF, DF)
Middle Eastern lamb kofta, quinoa Tabbouleh with tzatziki (GF)
South Gippsland slow braised lamb & rosemary ragout, baked polenta (GF)
Wagyu beef slider, grilled bacon, melted cheddar, coral lettuce, tomato, bbq aioli
Salt & pepper squid, French fries, lime aioli (GF, DF)

Premium handhelds
16 hours slow braised pork belly, shaoxing wine jelly, pork floss
Seared marble score9 wagyu beef, horseradish and black pepper infused foam, shaved truffle (GF)

DESSERT CANAPÉS
Lavender scented lemon curd tart (GF)
Mini lemongrass panna cotta, star anise & clove spiced roasted pineapple, lemon balm (GF)
Handmade espresso & white chocolate ice cream truffles
Belgian dark chocolate, toasted coconut, pistachio, freeze dried raspberries, rocky road bites (GF)
Rich dark chocolate mousse, pistachio soil, popping candy, edible flowers (GF)
Spanish churros, cinnamon sugar, caramel sauce

Premium Canapés
Lemongrass panna cotta, roasted aromatic pineapple, mandarin elements (GF)
Palm sugar, cardamom sago pudding cubes, mango jelly, freeze dried coconut (GF)
72% dark chocolate mousse, mini chocolate coffee cups, gold pearls, Persian pistachio fairy floss
Canapé Menu

F O O D  S T A T I O N S

Authentic Indian
Butter chicken (GF), vegetable tikka masala
Aromatic rice, mango chutney, Indian pickles, pappadams

Thai
Thai red chicken curry, green vegetable curry
Steamed jasmine rice

Spanish Paella
Chicken & chorizo (GF), seasonal vegetable & saffron
Condiments: La Lidia smoked paprika, hot paprika, sweet paprika, Spanish dry red pepper,
Marinated olives, piquilo peppers, lemon infused oils

Risotto and Pasta
Seasonal mushroom risotto & pea risotto (GF)
Orecchiette pasta, slow braised lamb and tomato ragout, broccoli (GF)
Condiments: shaved Grana Padano, selection of infused extra virgin oils, white truffle oil

Interactive Grazing Station
Prosciutto Di Parma sliced to order, slow baked tomato brushed, sourdough croutes, 18 months aged Grana Padano
green hardy mammoth and Kalamata Mount Zero olives, grilled peppers, eggplant & zucchini
Condiments; lemon pressed extra virgin olive oil, 12 years aged Modena balsamic vinegar, cracked pepper

Create Your Own Dessert Station
Assorted tarts (GF), Mini vanilla bean panna cotta (GF), Dark chocolate mousse and flourless chocolate cake with
apple wood smoke (GF), Lemon curd, chocolate ganache, vanilla bean custard
Toppings; burnt meringue, freeze dried mandarin, popping candy, macerated strawberries, aromatic roasted pineapple,
berry compote, raspberry coulis, pistachio soil, coconut dust, micro basil
Plated
Lunch Menu

ENTRÉE
Fior di Burrata, hickory smoked roma tomato, dehydrated black olive soil, frisée heart, tomato chips, split aged balsamic dressing, basil (GF, V)
Medley of mushroom and spinach risotto, shaved Grana Padano, fried kale (V, GF)
Signature slow braised & pan-fried lamb rillettes, minted labneh, chargrilled zucchini, snow pea tendrils, dukkah spice, tomato dust (GF)
Buffalo ricotta and pumpkin ravioli, porcini mushroom & white truffle cream sauce (V)
Twice cooked braised pork belly, apple wood smoked pumpkin puree, Shaoxing wine jus, Szechuan spices and crackling crumbs (DF, GF)

MAIN COURSE
Roast beef striploin, horseradish jus, heirloom carrots, colcannon (GF)
Pan fried Tasmanian salmon, saffron soffritto, fennel pollen, seared polenta, baby cress salad (GF)
Lamb back strap, lamb jus, pan seared gnocchi, sage, nut brown butter, parmesan, pea and rocket puree
Aleppo pepper marinated free-range chicken breast, lemon thyme jus, baked Spanish onions, gremolata potatoes (GF, DF)

DESSERT
Handmade espresso and white chocolate ice cream truffles
Belgian dark chocolate, toasted coconut, pistachio, freeze dried raspberries, rocky road bites (GF)
Lunch Menu

SIDES

Cauliflower tossed in tahini dressing (V)
Variation of seasonal greens (GF, Vegan)
Roast chat potato with rosemary butter (GF, V)
Thick cut chips, smoked paprika aioli (DF)
Roasted pumpkin, quinoa, chickpeas, seasonal tomato salad, toasted pepitas and roasted garlic dressing (GF, DF, Vegan)
Panzanella salad with red wine vinegar, extra virgin olive oil and rustic toasted bread (V, DF)

Premium sides
Chargrilled broccoli & steamed asparagus, shaved aged parmesan (V)
Heirloom Beetroot salad, goat’s curd, candied hazelnuts (V)
Green beans tossed in sautéed onions, fried black quinoa and lemon oil (GF, DF)
Baked field mushrooms, thyme and garlic chips (V & GF)
Fondant potato, truffle butter
Dinner Menu

ENTRÉE

Chilli bean and honey brushed smoked duck breast, lychees, pea shoots & mung bean salad, rice noodle crisp
Fior di Burrata, hickory smoked roma tomato, dehydrated black olive soil, frisee heart, tomato chips, split aged balsamic dressing, basil (GF, V)
Wagyu marble score 9+ bresaola, celeriac remoulade, caper berries, radish wafers, wild rocket, parmesan custard, vincotto (GF)
Dill and orange cured ocean trout, foam chardonnay pickled vegetables, popcorn shoots, black sea salt flakes, apple pearls, green olives, apple and walnut salsa (GF, DF)
Medley of mushroom and spinach risotto, shaved Grana Padano, fried kale (V, GF)
Signature slow braised & pan-fried lamb rillettes, minted labneh, chargrilled zucchini, snow pea tendrils, dukkah spice, tomato dust (GF)
Buffalo ricotta and pumpkin ravioli, Porcini mushroom & white truffle cream sauce (V)
Twice cooked braised pork belly, apple wood smoked pumpkin puree, Shaoxing wine jus, Szechuan spices & crackling crumbs (DF, GF)
Seared tofu, chargrilled asparagus, seasonal mushrooms, tomato & coriander salsa (Vegan, GF)

Premium entrées
70 degree slow baked Tasmanian salmon, shaved fennel, blue swimmer crab & saffron aioli, roasted beetroot, lemon myrtle snow (GF, DF)
Seared scallops, avocado mousse, pickled heirloom radish, preserved lemon crème fraîche, cauliflower cous cous
Five spiced, twice cooked quail, port braised shallots, fried leeks, broccoli florets
Iberico ham, citrus braised baby fennel, almond gel, cucumber relish, seasonal greens, white balsamic dressing (GF)
Dinner Menu

**MAIN COURSE**

Gippsland beef fillet, black pepper cream sauce, thyme butter, crushed kipfler potato, charred broccolini (GF)
Roast beef striploin, horseradish jus, heirloom carrots, colcannon (GF)
Pandan leave wrapped baked barramundi fillet, tempered potato and beans, turmeric coconut cream sauce (GF, DF)
Pan fried Tasmanian salmon, saffron soffritto, fennel pollen, seared polenta, baby cress salad (GF)
Lamb back strap, lamb jus, pan seared gnocchi, sage, nut brown butter, parmesan, pea and rocket puree
Aleppo pepper marinated chicken breast, lemon thyme jus, baked Spanish onions, gremolata potatoes (GF, DF)
Roasted spatchcock chicken and sautéed shallots, bacon stew, warm potato and almond salad (GF)
Vegetable tagine, saffron cous cous, fine herbs (Vegan, GF)

**Premium mains**
Roasted wagyu beef, Porcini mushroom essence, smoked leeks, fondant potato (GF)
Baked snapper, seafood tortellini, grilled asparagus, tomato, garlic, basil cream sauce
Chargrilled free range chicken breast, slow baked cherry truss tomatoes, truffle mash, sage jus, pancetta crumbs (GF)
Lemon and oregano rubbed roasted three-point rack of lamb, soft polenta, roasted black sesame baby carrots, harissa spiced lamb essence (GF)
Dinner Menu

DESSERT

Tahitian vanilla bean panna cotta, roasted aromatic pineapple, lemon grass curd, freeze dried mandarin, lemon balm (GF, NF)
Fruit vs nuts-seasonal macerated berries, mandarin pudding, pistachio chips, shaved macadamia, burnt meringue (GF, DF)
Warm apple, Calvados & raisin compote, brioche crunch, puff pastry crackling, tonka bean double cream
Hazelnut dacquoise, gianduja cremeux, roasted hazelnut & milk chocolate chantilly
Sticky date pudding, salted caramel butterscotch sauce, butter solids, vanilla bean ice cream (NF)

Premium dessert

Tropical medley – coconut lime yoghurt, passion fruit curd, caramelized pineapple, freeze dried coconut, green mango salad and lemongrass sago (GF)
White chocolate cremeux, signature dark chocolate mousse, walnut brownie, raspberry drops, gold dust, chocolate fairy floss (GF)
Orange parfait, Jasmine green tea and pear jelly, natural honeycomb, pistachio and pear chips (GF)

SIDES

Cauliflower tossed in tahini dressing (V)
Variation of seasonal greens (GF, Vegan)
Roasted chat potato with rosemary butter (GF, V)
Thick cut chips, smoked paprika aioli (DF)
Roasted pumpkin, quinoa, chickpeas, seasonal tomato salad, toasted pepitas and roasted garlic dressing (GF, DF, Vegan)
Panzanella salad with red wine vinegar, extra virgin olive oil and rustic toasted bread (V, DF)

Premium sides

Chargrilled broccolini & steamed asparagus, shaved aged parmesan (V)
Heirloom Beetroot salad, goat curd, candied hazelnuts (V)
Green beans tossed in sautéed onion, fried black quinoa and lemon oil (GF, DF)
Baked field mushrooms, thyme and garlic chips (V & GF)
Fondant potato, truffle butter
Degustation

**MENU ONE**

**Amuse - Bouche**
Hiramasa king fish ceviche, avocado pudding, coriander salt (GF)

**First Entrée**
Chilled garden pea and mint soup, buttermilk snow, prosciutto brick crisps

**Second Entrée**
Iberico ham, citrus braised baby fennel, almond gel, cucumber relish, seasonal greens, white balsamic dressing (GF)

**Main**
Vincotto glazed lamb noisettes, port wine jus, confit potato, goat curd, baby mache leaves, shallot crumble (GF)

**Dessert**
White chocolate cremeux, signature dark chocolate mousse, walnut brownie, raspberry drops, gold dust, chocolate fairy floss (GF)
Degustation

MENU TWO

Amuse - Bouche
Blue swimmer crab and apple salad, pickled daikon, flower petals, dill dressing (GF)

First Entrée
Foie Gras terrine, strawberry gelee, black pepper puff pastry sables, micro basil

Second Entrée
Poached lobster, asparagus textures, almond milk crisp, lobster crumble (GF)

Main
Roast beef tenderloin with bone marrow crust, Swiss chard, truffle and chives crushed kipfler, forest mushroom essence (GF)

Dessert
Orange Parfait, Jasmine green tea and pear jelly, natural honeycomb, pistachio and pear chips (GF)
Degustation

M E N U  T H R E E

Amuse - Bouche
Oyster vichyssoise, salmon caviar, pickled leek

First Entrée
Strawberry gazpacho, dehydrated black olive soil, strawberry confit, pancetta oil infused croutons

Second Entrée
Smoked scallops, lobster remoulade, apple pearls, saffron aioli, chargrilled cauliflower, compressed fennel wings (GF)

Third Course
Spiced roast duck breast, lavender & honey glaze, heirloom beetroot wafers, celeriac puree (GF)

Main Course
Wagyu beef sirloin Marble Score 7+, veal jus, ricotta & artichoke tortellini, sage butter, roasted butternut squash, shaved broccoli heart

Dessert
Coconut lime yogurt, passion fruit curd, caramelized pineapple, freeze dried coconut, green mango salad and lemongrass sago (GF)
Degustation

MENU THREE

Amuse - Bouche
Oyster vichyssoise, salmon caviar, pickled leek

First Entrée
Strawberry gazpacho, dehydrated black olive soil, strawberry confit, pancetta oil infused croutons

Second Entrée
Smoked scallops, lobster remoulade, apple pearls, saffron aioli, chargrilled cauliflower, compressed fennel wings (GF)

Third Course
Spiced roast duck breast, lavender & honey glaze, heirloom beetroot wafers, celeriac puree (GF)

Main Course
Wagyu beef sirloin Marble Score 7+, veal jus, ricotta & artichoke tortellini, sage butter, roasted butternut squash, shaved broccoli heart

Dessert
Coconut lime yogurt, passion fruit curd, caramelized pineapple, freeze dried coconut, green mango salad and lemongrass sago (GF)
Meeting
Conference Packages

SAVOURY ITEMS

Crushed broad beans, mint, goat curd, mini baked rösti, pea tendrils (GF, Heathy Option, V)
Mini leek, cauliflower and cheese pie (V)
Canadian maple bacon jam, Maffra cheddar melt, split croissant (NF)
Char grilled crostini with creamy ricotta, chorizo, balsamic honey
Chicken, mushroom and lemon zest tart (GF, NF)
Lamb pide, minted labneh, pomegranate
Wholemeal finger sandwiches with curried egg, watercress, mustard mayonnaise

Premium items
Master stock cooked braised chicken, Asian vegetables, bao bun
Beetroot & nigella seed bagels, Petuna smoked salmon, pickled onion, baby capers, horseradish (Heathy Option)
Herb crostini, peppered roast beef, horseradish aioli (DF)
Prosciutto crudo & rock melon pop (GF)
Steamed prawn har gow, chilli & soy dipping sauce (DF)
Conference Packages

**SWEET ITEMS**

Jars of fruit compote, lemongrass syrup, passion fruit essence (GF, Vegan, NF)
Mini red fruits filled donut
Pistachio friand (GF)
Kronut with vanilla cream, strawberries & cinnamon sugar (NF)
Salted caramel protein slice with nuts & dates (GF, Healthy option)
Home-made white chocolate rocky road with coconut, pistachio and raspberries (GF)
Raspberry crumble mini muffins

**Premium items**

Chocolate coffee cup, deconstructed chocolate walnut brownie, freeze dried raspberries (GF)
Mini crumpets, roasted pineapple, vanilla bean and honey cream, shaved toasted coconut
Tonka bean crème brulee tart, freeze dried mandarin, shaved macadamia (GF)
Rich dark chocolate mousse, pistachio soil, popping candy, edible flowers
Macerated fresh berries, orange blossom water, Persian fairy floss (GF, Vegan)
Working-Style Lunch

**BREAD ITEMS**

- Multigrain rolls, Gippsland roast beef, horseradish aioli & wild rocket
- Tomato infused tortilla wrap, grilled lemon & herb marinated chicken, parmesan, baby cos, Caesar dressing
- Tuscany flatbread, salami Calebrese, Persian feta mousse, wild rocket
- New York rye roll, tuna, tomato and capers remoulade, butter lettuce
- Quinoa and sacred grain sourdough loaf, Virginian shaved ham, Swiss cheese, Dijon mustard mayo, Oak lettuce
- Pulled lamb, Tzatziki, cucumber, tomato, Spanish onion, pita wrap

**SALADS**

- Grilled vegetables, marinated olives, lemon thyme dressing (Vegan)
- Pulled pork, spiced apple, Asian slaw (DF)
- Tomato, bocconcini, basil and Spanish onions, aged balsamic (GF, V)
- Quinoa salad with roasted pumpkin, sautéed zucchini, chick peas, parsley & garlic dressing (GF, V, NF)
- Salad of broad beans, Feta, smoked tomato, mint, lemon dressing (GF, V & Healthy)
- Marinated baby beetroot, fried cauliflower, honey mustard dressing, chives (V, DF & NF)

**WARM LUNCH**

- Rosemary and sea salt rubbed slow roasted beef, medley of mushroom sauce, roasted chat potatoes (GF, NF)
- Chermoula baked Tasmanian salmon, saffron soffritto, beans, tossed in lemon infused extra virgin olive oil (GF, DF)
- Spinach and ricotta ravioli, pesto cream sauce, shaved Parmesan (V)
- Seared chicken breast, black pepper shallot jus, roasted vegetables (GF & NF)
- Orecchiette pasta, capers, garlic, tomato and basil (V)
Premium Working-Style Lunch

**COLD**

Fior di Burrata, aged Parma ham, medley tomato, vincotto, aromatised virgin olive oil (GF)
Rustic Slow baked Petuna ocean trout, baby fennel, shaved radish, fried capers and dill salt (GF,DF,NF)
Caramelised Pumpkin, quinoa, corn, green lentil with macadamia nut milk dressing (V)
Multigrain rolls, Gippsland roast beef, horseradish aioli & wild rocket

**HOT**

Millawarra grilled lamb cutlets, make you own topping with tahini dressing, mint, tomato and pea salsa, tzatziki (GF)
Country style leeks, chorizo, cauliflower and chicken bake (GF)
Roasted vegetables, rosemary, lemon oil (V)
Gnocchi tossed in sage nut brown butter, hazelnuts, aged parmesan (V)

**DESSERT**

Mini lemongrass panna cotta, sweet orange aroma macerated seasonal berries, lemon balm (GF,NF)
Open rustic apple flan, tonka bean double cream
Beverage
Beverage Packages

SILVER
Morgan's Bay Sparkling
Stony Peak Semillon Sauvignon Blanc or Stony Peak Shiraz
James Boags draught
James Boags light bottle
Soft drinks, sparkling mineral water & juice

GOLD
Craigmoor Cuvee
Pocketwatch Chardonnay, Pocketwatch Sauvignon Blanc
Pocketwatch Cabernet Sauvignon, Pocketwatch Shiraz
James Boags, Heineken, Tooheys 5 Seeds cider
James Boags light beer bottle
Soft drinks, sparkling mineral water & juice

PREMIUM
821 South Sauvignon Blanc, Sisters Run Chardonnay
Earthworks Riesling, Seppelt The Drives Shiraz
Truvee Pinot Noir, Veuve Tailhan
James Boags, Heineken, Coopers pale ale, Tooheys 5 Seeds cider
James Boags light beer bottle, Budweiser bottle, Corona bottle
Soft drinks, sparkling mineral water & juice